

Title (en)  
FRIED SNACK

Title (de)  
FRITIERTE SNACKS

Title (fr)  
AMUSE-GUEULE FRIT

Publication  
**EP 0874556 B1 20010718 (EN)**

Application  
**EP 97900880 A 19970106**

Priority  
• US 9700080 W 19970106  
• US 58604796 A 19960116

Abstract (en)  
[origin: US6022574A] A process for making a shaped snack product having a light, crispy, crunchy texture. The process comprises the steps of extruding a dough mixture comprising a source of starch based flour, pregelled modified starch and emulsifier blend selected from the group consisting of diacetyl tartaric acid monoglyceride, mono- and diglyceride, polyglycerol esters and mixtures thereof, water, shortening or oil, and leavening, and then frying the snack piece.

IPC 1-7  
**A23L 1/164**; **A23L 1/217**

IPC 8 full level  
**A23G 3/50** (2006.01); **A23L 1/164** (2006.01); **A23L 19/18** (2016.01)

CPC (source: EP US)  
**A23L 7/13** (2016.07 - EP US); **A23L 19/19** (2016.07 - EP US); **Y10S 426/808** (2013.01 - EP US)

Designated contracting state (EPC)  
AT BE CH DE DK ES FI FR GB GR IE IT LI LU NL PT SE

DOCDB simple family (publication)  
**US 6022574 A 20000208**; AT E203145 T1 20010815; AU 1358897 A 19970811; BR 9706990 A 19990720; CA 2242902 A1 19970724; CA 2242902 C 20031007; CN 1211163 A 19990317; DE 69705700 D1 20010823; DE 69705700 T2 20020508; EP 0874556 A1 19981104; EP 0874556 B1 20010718; ES 2160922 T3 20011116; JP 3137655 B2 20010226; JP H11502726 A 19990309; WO 9725880 A1 19970724

DOCDB simple family (application)  
**US 94345997 A 19971003**; AT 97900880 T 19970106; AU 1358897 A 19970106; BR 9706990 A 19970106; CA 2242902 A 19970106; CN 97192259 A 19970106; DE 69705700 T 19970106; EP 97900880 A 19970106; ES 97900880 T 19970106; JP 52602797 A 19970106; US 9700080 W 19970106